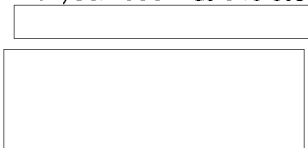


HEALTH & WELLNESS

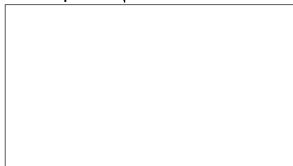
Tuesday, April 3rd
11am - 1pm

Put your Food Waste to Use

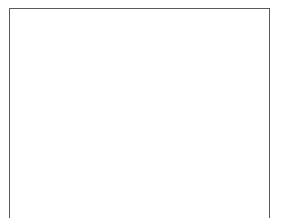


Salad Bar with Fresh Fruits, Vegetables, & Whole Grains

\$0.48 per ounce



Burritos or Bowls
Made to Order



Healthy & Allergen Free
Cuisine



Chicken or Pork \$6.75
Beef \$7.75
Shrimp \$8.75
Tofu \$5.75
Vegetable \$4.75



Served on Tuesdays,
Wednesdays, and Thursdays
next to

Café Hours of Operation
6:30 am - 2:00 pm

Breakfast

6:30 am - 9:30 am

Continental Breakfast

9:30 am - 11:00 am




Lunch & Snacks

11:00 am - 2:00 pm



OHB Main Café

Menu for the Week of
04/02/18





Monday

	Curry Chicken Panini with Arugula	\$6.80	(b)(3)
	Pho (Beef or Tofu)	\$6.49/\$7.49	(b)(4)
	Cajun Po' Boy Shrimp Sandwich	\$6.99	(b)(4)
	Chicken Enchilada	\$7.49	
	Rosemary Chicken  , Cod with Mediterranean Salsa 	\$5.25/\$7.25	
Soup	Cream of Broccoli Soup  , Chef's Choice (12 oz./16 oz.)	\$2.59/\$3.15	
Chili	Beef Chili (12 oz./16 oz.)	\$2.80/\$3.39	




Tuesday

	Curry Chicken Panini with Arugula	\$6.80	(b)(4)
	Pad Thai (Shrimp, Chicken, or Tofu)	\$6.49/\$7.49	(b)(4)
	Cajun Po' Boy Shrimp Sandwich	\$6.99	
	Chicken Enchilada	\$7.49	
	Apple & Fig Pork Loin  , Lemon Dill Tilapia 	\$5.25/\$7.25	
Soup	Chicken Tortilla Soup, Chef's Choice (12 oz./16 oz.)	\$2.59/\$3.15	
Chili	Beef Chili (12 oz./16 oz.)	\$2.80/\$3.39	(b)(4)




Wednesday

	Curry Chicken Panini with Arugula	\$6.80	
	Pho (Chicken or Tofu)	\$6.49/\$7.49	(b)(4)
	Cajun Po' Boy Shrimp Sandwich	\$6.99	
	Chicken Enchilada	\$7.49	
	Flank Steak with Chimichurri  , Black Bean Quinoa Patties  	\$6.25/\$5.25	
Soup	Vegetable & Quinoa Soup  , Chef's Choice (12 oz./16 oz.)	\$2.59/\$3.15	(b)(4)
Chili	Beef Chili (12 oz./16 oz.)	\$2.80/\$3.39	

Thursday

	Curry Chicken Panini with Arugula	\$6.80	
	Pad Thai (Shrimp, Chicken, or Tofu)	\$6.49/\$7.49	(b)(4)
	Cajun Po' Boy Shrimp Sandwich	\$6.99	
	Chicken Enchilada	\$7.49	
	Artichoke & Tomato Chicken  , Citrus Marinated Pork Tenderloin 	\$5.25/\$5.25	
Soup	Kale & White Bean Soup  , Chef's Choice (12 oz./16 oz.)	\$2.59/\$3.15	(b)(4)
Chili	Beef Chili (12 oz./16 oz.)	\$2.80/\$3.39	

Friday

	Curry Chicken Panini with Arugula	\$6.80	
	Pho (Shrimp or Tofu)	\$6.49/\$7.49	(b)(4)
	Cajun Po' Boy Shrimp Sandwich	\$6.99	
	Chicken Enchilada	\$7.49	
	Salmon with Pineapple Salsa  , Chicken with Orange Marmalade 	\$7.25/\$5.25	
Soup	Chipotle Cream of Tomato Soup  , Chef's Choice (12 oz./16 oz.)	\$2.59/\$3.15	
Chili	Beef Chili (12 oz./16 oz.)	\$2.80/\$3.39	



Vegetarian



Vegan



Gluten-Free

(b)(4)















Our kitchen is not a gluten-free or allergen-free environment. All gluten-free menu items were determined based on the most current ingredient lists provided by our suppliers. This kitchen uses wheat flour and other wheat-based ingredients during production of other menu items. Our operation shares preparation, cooking, and serving areas, and designated gluten-free areas do not exist. Therefore, we cannot guarantee that any menu item is completely gluten-free or allergen-free.

OHB Menu








(b)(4)

\$0.48 per ounce









Monday

Vegetable Bar	An assortment of fresh vegetables served daily	
Entrées	Vegetable Biryani 	Pork Vindaloo 
	Thai Beef Curry	Moroccan Vegetable Stew with Chickpeas  
	Persian Chicken Kabob 	Teriyaki Glazed Chicken
	Chicken Tikka Masala 	Chef's Choice
Sides	Sautéed Zucchini & Tomatoes  	Sautéed Cabbage with Sesame Oil & Garlic  
	Ginger Spiced Carrots  	Chef's Choice










Tuesday

Vegetable Bar	An assortment of fresh vegetables served daily	
Entrées	Honey-Chipotle Glazed Pork Loin 	Fried Cod Fish Tacos
	Valencian Seafood Paella	Roasted Tilapia with Chimichurri Sauce
	Chicken Mole	Chicken Tinga Tacos
	Carne Asada Tacos	Chef's Choice
Sides	Cilantro Lime Rice  	Black Beans  
	Sweet Plantains  	Chef's Choice







Wednesday

Vegetable Bar	An assortment of fresh vegetables served daily	
Entrées	Falafel with Tahini Sauce 	Steak alla Milanese
	Pappardelle Pasta with Peas & Parmesan 	Three Cheese Ravioli with Pesto Sauce 
	Pork Loin with Mushroom Madeira	Chicken Legs Mediterranean Style
	Fettuccine Alfredo with Shrimp	Chef's Choice
Sides	Charred Eggplant  	Cauliflower with Garlic Crumbs 
	Sautéed Spinach  	Chef's Choice

Thursday

Vegetable Bar	An assortment of fresh vegetables served daily	
Entrées	Gnocchi alla Trapanese 	Herb Roasted Turkey 
	Garlic Chicken Thighs with Peas & Asparagus	Parmesan & Chive Smashed Potatoes 
	BBQ Brisket with Mustard Sauce 	Chef's Choice
	Tangy Roasted Pork Tenderloin 	
Sides	Garlic Mashed Potatoes 	Sautéed Kale  
	Green Beans with Almonds 	Chef's Choice

Friday

Vegetable Bar	An assortment of fresh vegetables served daily	
Entrées	Smoked BBQ Beef Brisket	Teriyaki Glazed Wings, Lemon Pepper Wings
	BBQ Pulled Pork	Buffalo Wings, Mild Wings, Jerk-Spiced Wings
	Jambalaya with Chicken, Sausage, & Okra	Vegetable Lasagna 
	Roasted BBQ Chicken	Chef's Choice
Sides	Mac & Cheese 	Sautéed Collard Greens  
	BBQ Succotash  	Carrot Sticks & Celery Sticks 